

SHORELINE

G R I L L

dinner

soups and salads

- bluebonnet farms mixed baby greens** tomatoes, shaved red onion, bacon, green goddess dressing 8
baby arugula salad st. agur blue cheese, fredericksburg peaches, speck ham, riesling vinaigrette 9
roasted beets & watercress salad citrus supremes, pepitas, goat cheese, lemon-thyme citronette 8
tomato-cucumber gazpacho 6

starters

- tasting of raw oysters*** with an assortment of condiments 14 half-dozen 26 dozen
flash fried calamari smoked cocktail sauce, lemon-caper aioli 13
blue crab cake yuzu aioli, microgreen salad 15
big eye tuna tartare* avocado-strawberry relish, pickled mango, tostadas 14
market crudo* yuzu kosho, avocado puree, lime oil market price
grilled texas quail fresh corn polenta, grilled okra, rojo mole 14
rock shrimp nachos crema mexicana, ancho emulsion, peach pico de gallo 12
steamed mussels firemans 4 beer broth, melted leeks, cilantro, pretzel roll 13

big plates

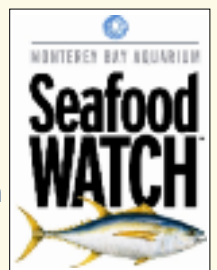
- market fish** roasted fingerling potatoes, garlic confit, haricot verts, cherry tomatoes, e. v. olive oil market price
chilean sea bass saltimbocca (msc certified) pate choux gnocchi, cherry tomatoes, arugula, lemon oil 27
artic char asparagus-mushroom-potato hash, tarragon, poached organic egg, sauce foyot 25
seared big eye tuna* tabbouleh, poppy seed yogurt, mint chutney, sumac 26
bronzed alaskan halibut summer squash, edamame, clams, citrus nage 28
texas red fish vera cruz local tomatoes, olives, capers, fragrant basmati rice 24
seared u/8 scallops corn puree, wild mushrooms, sugar snap peas, cilantro chimichurri 26
cioppino oven-dried tomato broth, clams, mussels, shrimp, cappellini pasta, roasted g arlic bruschetta 25
whole grilled loup de mer roasted potatoes, escabeche, chilis, micro cilantro 29
antelope "carbonara" orecchiette pasta, english peas, grana padano, quail egg 25
parmesan crusted chicken ziti pasta, baby carrots, fava beans, asparagus, orange saffron sauce 23
lamb t-bones* barley risotto, swiss chard, harissa demi 33
all natural petit filet* whipped potatoes, creamed spinach, smoked garlic demi 31
strube ranch wagyu ribeye* potato puree, toasted garlic spinach, heirloom baby tomatoes, bourbon jus 49

vegetarian and children's menus available upon request

executive chef **quinten frye**

Shoreline Grill is a sustainable seafood restaurant and is a proud partner of seafood watch

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



DINNER 7/10